

L5: Entry 1 of 2

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TITLE: IMPROVEMENT IN QUALITY OF MILK BEVERAGE

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INVENTOR-INFORMATION:

NAME	COUNTRY
NAKADA, KUNII	

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ABSTRACT:

PURPOSE: To moderate fluidity and obtain a milk beverage having the ability to prevent diarrhea, by incorporating Flammulina velutipes Sing., e.g. specific paste of Flammulina velutipes Sing. and/or active ingredients thereof in a milk beverage.

CONSTITUTION: Flammulina velutipes Sing., e.g. paste of Flammulina velutipes Sing., etc., prepared by cutting off a culture medium at the root base part or removing sticking soil, heat-treating the residual part directly or cutting the part to 2~3cm length and heat-treating the cut part and finely pulverizing the heat-treated part in a mill, etc., to give a size of colloidal particles or active ingredients thereof or both in an amount of 5~10pts.wt. are added to a product milk beverage, e.g. cow's milk or syrup, etc., and/or added to the production process of the milk beverage.

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